



Weddings at Fry Club

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Your wedding day is one of the days in your life that must be perfect – and in choosing the venue for your celebrations you need to feel assured that all your dreams of your special day will be surpassed.

Here at Fry Club we understand that you are putting your trust in us to play our part, and we will endeavour to do everything within our power to make your day a memorable one.

Our team are specialists, who will help and guide you through the events – from the initial enquiry all the way to the special day. Our Wedding Co-ordinator will be keen to be involved in your preparations, and our professional team of service staff will be on hand to look after all of your guests on the day.

To help you plan your budget, we have prepared a selection of menu and drink selectors that will allow you to work out a cost per person that will suit your needs.

All of our wedding breakfast menus include: A red carpet welcome, Table menus, Table plans, Free car parking for all your guests, Services of an informal toastmaster and free use of our grounds for photographs (weather permitting).



Weddings at Fry Club

Carter Room

The Carter Room is the ideal setting for a wedding reception, catering for up to 120 for a wedding breakfast and 200 for an evening party. The air conditioned room is situated on the first floor and is self contained with its own private bar, balcony overlooking the main sports field and wheelchair access.

Somerdale Room

The Somerdale Room is on the first floor and overlooks the sports fields and beautiful grounds. It can accommodate up to 50 guests for a wedding breakfast and up to 80 for an evening party. This air conditioned room has its own bar and wheelchair access.

Chandos Room

The Chandos Room is situated on the ground floor and can accommodate up to 90 guests for a wedding breakfast and up to 150 for an evening party. This air conditioned room has its own bar, central dance floor and wheelchair access.



Wedding Breakfasts

£23.50 per person

Our selector menu is the best way to choose the menu you would like at your wedding breakfast. Simply choose any starter, main course and dessert to create a set menu for everyone to enjoy.

Half portions are available for older children.

Starters

Home-made Vegetable Soup

Finished with cream and herb croutons.

Seasonal Melon & Berries

A fan of seasonal melon drizzled with raspberry coulis and served with mixed berries

Chicken Liver Parfait

A smooth chicken liver parfait served on a bed of crisp salad leaves and accompanied with brandied strawberries

Warm Goat's Cheese Tartlet

Home-made Goat's cheese and roasted vegetable tartlet served with dressed mixed salad leaves



**Our products may contain nuts, seeds, gluten or other allergens
We will not knowingly purchase any foods that have been Genetically Modified.**

FRY CLUB

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Wedding Breakfasts

All of our main courses are served with either roasted or dauphinoise potatoes and chef's choice of three seasonal vegetables.

Main Courses

Roasted Loin of Pork

Loin of pork perfectly roasted and served with a Calvados sauce, caramelised apple and red cabbage

Stuffed Chicken Breast

Succulent chicken breast stuffed with a herb seasoning, wrapped in bacon and served with a wild mushroom sauce

Roast Topside of Beef

Slow roasted topside of beef served with a Yorkshire pudding and rich gravy

Warm Goat's Cheese Tartlet

Home-made Goat's cheese and roasted vegetable tartlet

Fillet of Salmon

Baked to perfection and served on a bed of oriental noodles



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Wedding Breakfasts

All of our desserts offer a range of tastes and textures to suit any palate.

Desserts

Trio of Profiteroles

Three profiteroles individually filled with a chocolate ganache, Baileys cream and chantilly cream, dipped in chocolate and finished with seasonal berries

Tarte au Citron

A baked lemon tart made with fresh cream and buttery pastry

White Chocolate & Raspberry Cheesecake

A rich white chocolate cheesecake blended with raspberries, all sat on a biscuit crumb base

Apple Crumble Tartlet

Home-made apple tartlet finished with a crumble topping, served with a custard sauce

Chef's Choice of Cheese & Biscuits

(£2.00 Supplement)

A selection of local sources cheeses served with fresh fruits and biscuits



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Knife & Fork Buffet

If you would prefer a more informal wedding breakfast may we suggest this menu. With the starters being served to you, and then self service main course and dessert it is the best menu for you.

Seasonal Melon & Berries (v)

A fan of melon drizzled with raspberry coulis and served with an array of berries.

OR

Chicken Liver Parfait

A smooth chicken liver parfait served on a bed of crisp salad leaves and accompanied with brandied strawberries

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Prime Roast Beef, Succulent Sliced Ham, Roast Crown of Turkey, Poached Fillet of Salmon with a Dill & Lemon Mayonnaise or Assortment of Vegetarian Quiche (v)

(Please select three of the above)

Served with

Home-made Creamy Coleslaw, Home-made Potato Salad, Chef's Mixed Salad and a Selection of Freshly Baked Breads

OR

Home-made Creamy Coleslaw, Three Pasta Salad, Mexican Rice Salad and Chef's Mixed Salad

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Chef's Dessert Assortment

A selection of chilled desserts

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Chef's Choice of Cheese & Biscuits

A selection of local sources cheeses served with fresh fruits and biscuits



Three Courses £18.50

Four Courses £21.50

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& Conference Centre

Early Evening Wedding Breakfast

If your wedding ceremony is later on in the afternoon and you would like your day to flow in to the evening party without a break, then we recommend our self-service wedding breakfast buffet.

Prime Roast Beef
Succulent Sliced Ham
Roast Crown of Turkey
Assortment of Vegetarian Quiche (v)

Served with
Home-made Creamy Coleslaw
Home-made Potato Salad
Chef's Mixed Salad
Selection of Freshly Baked Breads

A dessert from our selector menu

£14.95



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Evening Buffets

Our Evening Buffets have been designed to offer you and your guests an exciting variety of tastes. These buffets can cater for any number with no restrictions (unless otherwise mentioned).

Somerdale £5.15

- Selection of freshly made Baguettes and Sandwiches on speciality breads with a variety of fillings
- Sausage Rolls
- Triple Cheese Twists
- Home made Mini Quiches
- Vegetable Samosas
- Hand cooked Crisps

Corston £6.50

- Freshly made Mature Cheddar & Prime Ham Ploughman's Lunch Served with
- Farmhouse Pickle
- Pickled Onions
- Selection of Freshly Baked Breads (Vegetarian Options available)

Charlton £6.25

- Selection of freshly made Sandwiches on speciality breads with a variety of fillings
- Triple Cheese Twists
- Home made Quiches
- Min Vegetable Samosa
- Chicken Skewers
- Hand cooked Crisps

Chandos £7.55

- Selection of freshly made Sandwiches on speciality breads with a variety of fillings
- Dainty Pies with a Tanga Tomato Dip
- Lamb & Maple Skewers
- Mini Stone Baked Pizza
- Spinach & Feta Goujons
- Hand Cooked Crisps



All of our buffets are freshly made to order in our own kitchen.

Menus are subject to change without prior notification due to supplier and market restrictions.

Self-catering events are not allowed on site by order of Fry Club & Kraft Foods UK

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Wine List

We offer a wide range of wines and drinks to compliment your wedding breakfast. Simply choose your drink and add the cost to your individual budget.

Traditionally guests are offered a welcome drink on arrival, a glass or two of wine with their meal and some 'bubbly' to toast, but the choice is yours.

Suggested Welcome Drinks: Bucks Fizz, Sherry or Pimms No. 1 £2.50

WHITE WINES

- | | | | |
|---|---|---|--------|
| 1 | TREBBIANO DELL'EMILIA
Collezione Marchesini, Italy
Delicate crushed almond aromas | 2 | £11.75 |
| 2 | LUISFELIPE EDWARDS LOT 66
SAUVIGNON BLANC
Rapel Valley, Chile.
Grass, herbs, lime sorbet and passion fruit | 2 | £12.45 |
| 3 | BERRI ESTATES UNOAKED
CHARDONNAY,
S E Australia, Australia
Frisky, rich lemon and tropical fruit | 3 | £12.75 |
| 4 | KELL'S EDGE RIESLING-
GEWÜRZTRAMINER
S E Australia, Australia
Exotic, floral fanfare. Delicious. | 4 | £12.25 |

ROSÉ WINES

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|---|---|---|--------|
| 5 | VITA ZINFANDEL ROSÉ
Puglia, Italy
Strawberries veiled in a cloud of icing sugar | 3 | £12.25 |
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RED WINES

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|---|--|---|--------|
| 6 | MONTEPULCIANOD'ABRUZZO
Collezione Marchesini, Italy
Wafts of violets, hints of orange | C | £11.75 |
| 7 | VINA LOUIS FELIPE EDWARDS
LOT 18 MERLOT
Rapel Valley, Chile
Black and red cherry, spicy plums and blackcurrant. | A | £12.45 |
| 8 | BERRI ESTATES SHIRAZ
S E Australia, Australia
Dark black cherries, swirls of vanilla cream | B | £12.75 |
| 9 | FORTIS TEMPRANILLO
Navarra, Spain
Brimming with rich, velvety red berries | C | £15.45 |

SPARKLING WINES & CHAMPAGNE

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|----|--|---|--------|
| 10 | BERRI ESTATES CUVÉE BRUT
S E Australia, Australia
Bursting bubbles of juicy berries | 2 | £18.75 |
| 11 | MOSCATO OLTREPÒ PAVESE
TERRE D'ALTENI
La Versa, Italy
Sweet green apples and fresh green grapes | 4 | £14.00 |
| 12 | PINOT GRIGIO CUVÉE ROSE
BRUT
Sant Orsola, Italy
Pretty pink, pears and peaches. | 2 | £18.50 |
| 13 | DUVAL-LEROY BRUT
Champagne, France
Fresh and modern and 'exciting'. | 2 | £32.50 |

All quality wines on this list have an alcohol content between 8% and 15% by volume

Children's Menu

Two Courses £7.95

Three Courses £9.95

Our children's menu is the same as the adults. Simply select what you would like the children to have for each of the three courses. Suitable for children up to 12 years old.

Starter

Cream of Tomato Soup (v)

A small bowl of the old favourite. Served with bread roll & butter

Garlic Bread (v)

Two slices of toasted French stick bathed in a garlic & herb butter

Crunchy Crudite (v)

Assorted sticks of fresh cucumber, carrot and sweet red pepper with a pot of reduced fat mayonnaise.

Main Courses

Succulent Chicken Goujons

100% prime chicken goujons served with chips or new potatoes with baked beans and salad garnish

Breaded Cod Goujons

Oven baked cod goujons served with chips or boiled new potatoes & garden peas

Mini Cheese & Tomato Pizzas (v)

Three mini pizzas smothered in a tomato sauce & cheese. Served with chips, peas & salad garnish.

Desserts

Ice Creams

Delicious dairy ice cream with sauce and fan wafer

Fresh Fruit Selection

A refreshing mix of seasonal fruits and berries

Mini Apple Crumble Tartlet

Mini home-made apple tartlet finished with a crumble topping, served with a custard sauce

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Arranging your Function

Private functions held in the evening and weekends can only be booked by a member of Fry Club. You can become a member in order to make the booking. The person making the booking will be responsible for ensuring that the following rules are observed and are asked to sign the undertaking on the function booking form.

PLEASE NOTE – There is no admission to any function after 10pm and we suggest that this is stated on any invitations.

BOOKING FEE

The room hire charge is to be paid within 14 days of making the booking and this will guarantee the room. This charge is non-returnable. If this deposit is not received within this period it will be assumed that the booking is not required and therefore deemed cancelled. Room hire charges are not subject to V.A.T. and are correct at time of printing.

Rooms are available between the times of 7:00pm and Midnight
(Chandos Room with Skittles is 7:00pm to 11:00pm)
Additional hours will be charged at £30 per hour.

Carter Room	£200
Somerdale Room	£150
Chandos Room	£160
Somerdale Lodge	£170

NOTE: Room Hire charges will not be applied for daytime wedding receptions & evening waitress served meals providing numbers catered for exceed 80 for the Carter & Chandos rooms, and 40 for the Somerdale Room. A 50% room hire charge will be applied if these numbers are not met.

CATERING

Fry Club & Conference Centre is responsible for all catering on site.

Please see our extensive menu package to see what we offer.

Self-catering events are not allowed on site by order of Fry Club & Kraft Foods UK.

Fry Club does not accommodate any children's, 18th or 21st birthday parties.

BARS

Fry Club will provide bar staff for your function at no extra charge.

No intoxicating liquor will be sold to any person who appears to be under the age of 18 years. Photographic identification will be required if asked for by Fry Club staff. Only beverages sold by Fry Club can be consumed in the club. Beverages brought in to the club may be confiscated.

GUEST LISTS AND DOOR PROCEDURES

A list of names and addresses of all invited guests must be supplied to the club no later than seven (7) days prior to the event taking place. This list is used by our door staff to ensure only your guests attend your event, and this is a condition of the licence.

CHILDREN

Children are allowed at private functions, but they must be under strict adult supervision at all times and they must not be allowed to enter the areas close to the bars. Children attending your event must stay within your room and under no circumstance be allowed into other rooms or onto Fry Club sports fields or any other Kraft Foods UK.

CONDUCT OF THE FUNCTION

The person booking the function must be the first to arrive and the last to leave. This person is responsible for the conduct of everyone attending the function and must ensure that all guests leave the property in an orderly and quiet manner. Your guests become temporary members of the club for the duration of the function but are restricted to the room in which the function is being held. A Fry Club Official is always available during your function should any problems arise, and this official must be informed of any emergency immediately so that they can take any appropriate action.

DAMAGES

Any wilful damage to Fry Club or any Kraft Foods UK property caused by guests will be the responsibility of the person booking the function who will incur any repair costs.

ENTERTAINMENT

The provision of music and entertainment is the sole responsibility of the function organiser. Function and discos are not allowed if tickets are on general sale.

CAR PARKING

Use of the free Fry Club car park is available when attending a function at the club. Cars must be parked in the car park only and not left on the side of roads or in lay-bys. Fry Club and Kraft Foods UK accept no responsibility for loss or damage to vehicle or their contents whilst on site.

Terms & Conditions

Please ensure that you read, understand and agree with the following terms and conditions before returning your completed booking form.

We would be delighted to welcome you to Fry Club & Conference Centre to view our facilities. Please telephone to arrange an appointment.

- **Bookings will not be considered to be confirmed until Fry Club receives a completed booking form, which Fry Club should receive within fourteen (14) days of the verbal booking.**
- **Approximate numbers and final arrangements should be confirmed not less than fourteen (14) days prior to the function & final numbers attending should be confirmed, with the list of names and addresses, no less than seven (7) days in advance (evening functions only). The amount payable by the client will be calculated on this number or the number attending whichever is greater.**
- **Fry Club may request a deposit before any function and, if not paid within fourteen (14) days of request, Fry Club may treat the booking as cancelled.**
- **The client shall be held responsible for any damages caused by the customer, his guests, agents, employees etc.**
- **Fry Club accepts no responsibility whatsoever for any losses, damage or injuries caused to persons attending any function on its premises or to any belonging to such persons. Liability for such losses, injuries and claims shall be the sole responsibility of the client who agrees to indemnify and keep indemnified Fry Club in respect of any such claims, losses or damages to fully insure against such claims, losses or damages as a condition of being permitted to use the premises and property of Fry Club & Conference Centre.**
- **Room hire deposits for evening & weekend functions are non refundable.**

Wedding Checklist

Wedding Date

Bride Groom

Wedding Venue

Time of Wedding Est. Arrival Time

Meal Time Adults Children

	ADULTS	CHILDREN
Starter	<input type="text"/>	<input type="text"/>
Main Course	<input type="text"/>	<input type="text"/>
Desserts	<input type="text"/>	<input type="text"/>
Tea & Coffee	Yes <input type="checkbox"/> No <input type="checkbox"/>	Special Dietary Requirements <input type="checkbox"/> <small>See notes box for details</small>
Arrival Drink	<input type="text"/>	<input type="text"/>
Meal Drink	<input type="text"/>	<input type="text"/>
Toast	<input type="text"/>	<input type="text"/>
Bar Open Time	<input type="text"/>	Bar Closing Time <input type="text"/>
Top Table Nos	<input type="text"/>	Table Nos <input type="text"/>
Table Plan	<input type="text"/>	Place Cards <input type="text"/>
Colours	<input type="text"/>	Napkins <input type="text"/>
Line Up	<input type="text"/> Grace <input type="text"/>	If yes, who <input type="text"/>

I confirm that I have read and understood 'Arranging your Function' and agree to abide by the rules of the Fry Club & Conference Centre, and I acknowledge that I have read the Terms & Conditions of booking a function with the Fry Club.

Signature Date

OFFICE USE ONLY

Deposit Paid Club Official

Notes

